

[54] **COFFEE EXTRACTION**

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[58] Field of Search **426/432, 434**

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[57] **ABSTRACT**

Process and apparatus for the preparation of extracts from ground roasted coffee and the like comprising subjecting ground roasted coffee sequentially to (a) exhaustive extraction of the solubles at a temperature at which no substantial hydrolysis of coffee solids occurs, (b) heating for a short time to a temperature at which insoluble coffee solids are transformed into extractable substances, and (c) exhaustive leaching at a temperature within the same range as that used for step (a).

7 Claims, 3 Drawing Figures